



MAISON JANE EYRE Fleurie

Burgundy's next generation of talent isn't necessarily Burgundy-born. Sometimes, the breath of fresh air tradition needs can come from the other side of the world. Australian-born Jane Eyre joined her first harvest in Burgundy in 1998; the rest, as is said, is history. After a series of stages with lauded names such as Ernst Loosen in Germany's Mosel and Frédéric Mugnier in Chambolle-Musigny, she began in 2011 making her own wines as a micro-négociant, sharing winery space with no other than Dominique Lafon. With a style that recalls the elegance and intensity of fine Burgundy from the sisters Mugneret, Jane Eyre's natural touch is both inspiring and irresistible. Crafted in limited quantities and by hand, her wines capture the pure fruit and mineral essence of classically styled Burgundian grapes.

WINERY: Maison Jane Eyre

WINEMAKER: Jane Eyre

ESTABLISHED: 2011

REGION: FRANCE • Burgundy • Meursault

APPELLATION: Fleurie AOC

BLEND: 100% Gamay

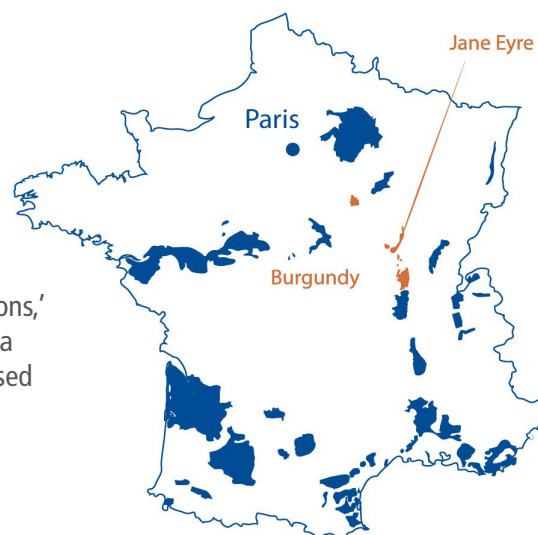
VINEYARDS: Selected (purchased) grapes from two parcels: 'Les Labourons,' at 1,110 feet in altitude, with massale selection vines planted in 1942; 'La Madone,' facing east and placed even higher. Soils are mostly decomposed granite, rose-colored, as is typical in Fleurie.

AGE OF VINES: 60-80 years

WINEMAKING: Hand-harvested. Partially destemmed; fermented on indigenous yeasts in temperature-controlled, stainless steel tank. Aged in older 500L French oak barrels for seven months. Bottled unfiltered and unfiltered, with minimal sulfur addition. Just 3,000 bottles made.

TASTING IMPRESSIONS: Aromas of red berries, cherries, violets, light pepper. Fruity, soft, good texture. Flavors of red berry fruit, light herbs, spice.

PAIRING SUGGESTIONS: Grilled pork sausages; semi-soft French cheese; charcuterie; autumn stews with fresh herbs



NORTH BERKELEY IMPORTS

1601 Martin Luther King Jr. Blvd. Berkeley, CA 94709 northberkeleyimports.com